

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		REVIEW DATE	ESTABLISHMENT NO. AND NAME		CITY
FOREIGN PLANT REVIEW FORM		11/24/00	Est. 2 Societatea Agricola Comerciala International S.A. (Carbac Bacau)		Bacau
NAME OF REVIEWER Dr. Oto Urban		NAME OF FOREIGN OFFICIAL Drs. Ion Nicipasu & Anca Ciuciuc		COUNTRY Romania	
		EVALUATION		<input type="checkbox"/> Acceptable <input checked="" type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	
CODES (Give an appropriate code for each review item listed below)					
A = Acceptable M = Marginally Acceptable U = Unacceptable N = Not Reviewed O = Does not apply					
1. CONTAMINATION CONTROL		Cross contamination prevention	28 A	Formulations	55 A
(a) BASIC ESTABLISHMENT FACILITIES		Equipment Sanitizing	29 A	Packaging materials	56 A
Water potability records	01 A	Product handling and storage	30 A	Laboratory confirmation	57 A
Chlorination procedures	02 A	Product reconditioning	31 A	Label approvals	58 A
Back siphonage prevention	03 A	Product transportation	32 N	Special label claims	59 O
Hand washing facilities	04 A	(d) ESTABLISHMENT SANITATION PROGRAM		Inspector monitoring	60 A
Sanitizers	05 M	Effective maintenance program	33 A	Processing schedules	61 A
Establishments separation	06 A	Preoperational sanitation	34 M	Processing equipment	62 A
Pest --no evidence	07 M	Operational sanitation	35 A	Processing records	63 A
Pest control program	08 A	Waste disposal	36 A	Empty can inspection	64 A
Pest control monitoring	09 A	2. DISEASE CONTROL		Filling procedures	65 A
Temperature control	10 A	Animal identification	37 A	Container closure exam	66 A
Lighting	11 A	Antemortem inspec. procedures	38 A	Interim container handling	67 A
Operations work space	12 A	Antemortem dispositions	39 A	Post-processing handling	68 A
Inspector work space	13 A	Humane Slaughter	40 M	Incubation procedures	69 A
Ventilation	14 A	Postmortem inspec. procedures	41 A	Process. defect actions -- plant	70 A
Facilities approval	15 A	Postmortem dispositions	42 A	Processing control -- inspection	71 A
Equipment approval	16 O	Condemned product control	43 A	5. COMPLIANCE/ECON. FRAUD CONTROL	
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control	44 A	Export product identification	72 A
Over-product ceilings	17 M	Returned and rework product	45 N	Inspector verification	73 A
Over-product equipment	18 A	3. RESIDUE CONTROL		Export certificates	74 A
Product contact equipment	19 A	Residue program compliance	46 A	Single standard	75 A
Other product areas (inside)	20 A	Sampling procedures	47 A	Inspection supervision	76 A
Dry storage areas	21 A	Residue reporting procedures	48 A	Control of security items	77 A
Antemortem facilities	22 A	Approval of chemicals, etc.	49 A	Shipment security	78 A
Welfare facilities	23 A	Storage and use of chemicals	50 A	Species verification	79 A
Outside premises	24 A	4. PROCESSED PRODUCT CONTROL		"Equal to" status	80 A
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim	51 A	Imports	81 A
Personal dress and habits	25 A	Boneless meat reinspection	52 A	E. coli & Salmonella	82 M
Personal hygiene practices	26 A	Ingredients identification	53 A	HACCP	83 M
Sanitary dressing procedures	27 A	Control of restricted ingredients	54 A		

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	11/24/00	Est. 2 Societatea Agricola Comerciala International S.A. (Carbac Bacau)	Bacau
			COUNTRY
			Romania
NAME OF REVIEWER Dr. Oto Urban	NAME OF FOREIGN OFFICIAL Drs. Ion Nicipasu & Anca Ciuciuc		EVALUATION
		<input type="checkbox"/> Acceptable <input checked="" type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	

COMMENTS:

- 5 Sanitizers' thermometer was found to be not functional in the slaughter room. The corrective action was immediate.
- 7 The presence of flies was observed on the kill floor. Est. Offals made a commitment to correct this problem.
- 17 Non-dripping condensation was observed in the product flow area in the boning room. The corrective action was not immediate.
- 34 Dirty equipment was found in the bovine slaughter room. This was scheduled for correction.
- 40 Improper stunning of swine was observed. The operator was not administering electric current to animals properly. Corneal reflexes were present in several animals after stunning. Establishment committed themselves to correct this deficiency.
- 82 There was no random carcass selection for E. coli & Salmonella testing. The HACCP program reassessment in case of Salmonella testing violation needs to be implemented.
- 83 The written HACCP program's "zero tolerance" for fecal contamination was not clearly defined and HACCP verification was performed but was missing in the written program.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS FOREIGN PLANT REVIEW FORM		REVIEW DATE 11/27/00	ESTABLISHMENT NO. AND NAME Est. 68 Societatea Comerciala Comtim Carnex S.A.		CITY Timisoara COUNTRY Romania
NAME OF REVIEWER Dr. Oto Urban		NAME OF FOREIGN OFFICIAL Drs. Ion Nicipasu anca Ciuciuc		EVALUATION <input type="checkbox"/> Acceptable <input checked="" type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	
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Water potability records	01 A	Product handling and storage		30 A	Laboratory confirmation
Chlorination procedures	02 A	Product reconditioning		31 A	Label approvals
Back siphonage prevention	03 A	Product transportation		32 N	Special label claims
Hand washing facilities	04 A	(d) ESTABLISHMENT SANITATION PROGRAM		Inspector monitoring	
Sanitizers	05 O	Effective maintenance program		33 M	Processing schedules
Establishments separation	06 A	Preoperational sanitation		34 U	Processing equipment
Pest --no evidence	07 M	Operational sanitation		35 O	Processing records
Pest control program	08 A	Waste disposal		36 O	Empty can inspection
Pest control monitoring	09 M	2. DISEASE CONTROL		Filling procedures	
Temperature control	10 A	Animal identification		37 O	Container closure exam
Lighting	11 A	Antemortem inspec. procedures		38 O	Interim container handling
Operations work space	12 O	Antemortem dispositions		39 O	Post-processing handling
Inspector work space	13 O	Humane Slaughter		40 O	Incubation procedures
Ventilation	14 A	Postmortem inspec. procedures		41 O	Process. defect actions -- plant
Facilities approval	15 A	Postmortem dispositions		42 O	Processing control -- inspection
Equipment approval	16 O	Condemned product control		43 O	5. COMPLIANCE/ECON. FRAUD CONTROL
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control		44 O	Export product identification
Over-product ceilings	17 A	Returned and rework product		45 A	Inspector verification
Over-product equipment	18 A	3. RESIDUE CONTROL		Export certificates	
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Other product areas (inside)	20 A	Sampling procedures		47 O	Inspection supervision
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Welfare facilities	23 A	Storage and use of chemicals		50 A	Species verification
Outside premises	24 A	4. PROCESSED PRODUCT CONTROL		"Equal to" status	
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim		51 O	Imports
Personal dress and habits	25 O	Boneless meat reinspection		52 O	
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	COUNTRY Romania		
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COMMENTS:

7/9 This establishment was inactive at the time of the audit. Dead flies and spider webs were observed in many areas of the establishment.

33/34 There was an ineffective maintenance program and preoperational sanitation that did not prevent and correct defects such as rusty and fat containing chains, rusty carcass splitter, dirty hooks (swine slaughter), broken bricks, flaking paint (coolers), residue containing brine injection needles, dirty aprons (boning room), and an enlarged space between outside door and floor in the export area. These deficiencies were scheduled for corrective action.

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NAME OF REVIEWER Dr. Oto Urban		NAME OF FOREIGN OFFICIAL Drs. Ion Nisipasu & Anca Ciuciuc		EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	
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NAME OF REVIEWER Dr. Oto Urban	NAME OF FOREIGN OFFICIAL Drs. Ion Nisipasu & Anca Ciuciuc	EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	

COMMENTS:

19 Some product holding sticks were found rusty in the smokehouse. deficiency was corrected immediately by the establishment management.